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PREFACE.

The purpose of this little volume is to provide practical directions for making candy in one's own kitchen, which shall be, in the first instance, thoroughly wholesome; in the second, palatable to the connoisseur; and in the third, economical as to cost.

There are many people who, for various reasons, cannot obtain the finest confections, and it has been the aim of the author of the following pages to give recipes not only for the favorite old-fashioned sweets, but for many of the varieties of bon-bons *to be found at the leading confectioners in New York, Paris and London.*

LUCY W. BOSTWICK.

Auburn, June, 1891.

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CANDIES REQUIRING COOKING

CARAMELS.

Chocolate Caramels.—Composed of one cupful of grated chocolate, one cupful of molasses, one cupful of brown sugar, one cupful of milk, and a piece of butter the size of an egg. Put all the ingredients in a kettle to boil, adding one tablespoonful of glycerine, and boil fast. When nearly done add the chocolate. Test by dropping some of the mixture into cold water ; if done it will form into a stiff ball on contact with the water. When quite done, pour into buttered pans. Mark into blocks with the back of a knife when cool.

Another Recipe.—Take one pound and a quarter of sugar, one-half pint of milk, three ounces of glucose, a pinch of cream of tartar, two ounces of butter, one ounce of chocolate, and one-half ounce of gelatine. Boil as in foregoing recipe, and add the

chocolate just before done. Dissolve the gelatine in the milk. Test as in first recipe.

VANILLA CARAMELS.—Take one pound of sugar, one gill of cream, one ounce of honey, one-fourth teaspoonful of butter, and one-half a gill of hot water. Boil these ingredients until a few drops in ice-cold water crackle slightly on contact with the water. Then add a small teaspoonful of vanilla, and the candy is ready to pour out upon a slab or tin pan to cool. Cut into squares.

CREAMS.

FRENCH CREAM.—Four cupfuls of white sugar, one cupful of hot water, flavor with vanilla ; put the sugar and water in a bright tin pan on the range, and let it boil about eight minutes, without stirring, and if it looks somewhat thick, test by letting some drop from the spoon ; if it threads, remove the pan to the table, taking a small spoonful and rubbing it against the side of a cake bowl ; should it then be creamy and easy to roll into a ball between the fingers, pour the whole into the bowl and beat rapidly with a large

spoon or porcelain potato-masher. If it is not boiled enough to cream, replace it upon the range, let it remain one or two minutes or as long as is necessary, taking care not to cook it too much. Add the vanilla (or other flavoring) as soon as it begins to cool. This is the foundation for all French creams. It can be made into rolls, and sliced off, or packed in plates and cut into small cubes, or made into any shape imitating French candies. A pretty form is made by coloring some of the cream pink, taking a piece about as large as a hazel nut, and pressing an almond meat half-way into one side, till it looks like a bursting kernel. In working, should the cream get too cold, warm it slightly.

Coffee (Extract of).—Take one table-spoonful of coffee finely ground; put two thicknesses of cheese-cloth over a tea-cup and place the coffee upon it; then pour over the coffee half a gill of boiling water, and when the liquid is thoroughly filtered through, repeat the process. This makes a strong flavoring extract.

CHOCOLATE CREAMS.—Use French cream, and form it into small cone-shaped balls with the fingers. Lay them upon oiled paper to harden until all are formed. Melt one cake of baker's chocolate by placing it in the oven in an earthen dish or small basin; do not let it cook. To keep the chocolate hot, it is well to have a hot soapstone, and place the basin with the chocolate upon it. Take the balls of cream, one at a time, on a silver fork, pour the melted chocolate over them with a teaspoon, and when well covered slip them from the fork upon oiled paper.

PANACHE CREAM.—Make the French cream recipe, and divide into three parts; leaving one part white, color one pink with cochineal syrup, and the third part color brown with chocolate, which is done by just letting the cream soften and stirring in a little finely grated chocolate. The pink is colored by dropping on a few drops of cochineal syrup while the cream is warm and beating it in. Take the white cream, make a ball of it, and lay it upon a buttered dish, and pat it out

flat until about half an inch thick. If it does not work easily, dip the hand in alcohol. Take the pink cream, work in the same way as the white, and lay it upon the white ; then the chocolate in the same manner, and lay upon the pink, pressing all together. Trim the edges off smooth, leaving it in a nice square cake, then cut into slices or small cubes, as you prefer. It is necessary to work it all up as rapidly as possible.

Nut Creams.—Chop up quite fine either almonds, hickory nuts, butternuts or English walnuts, and mix with French cream. Form into balls, bars, or flat cakes.

OLD-FASHIONED MOLASSES CANDY.

Take two cupfuls of molasses, one cupful of sugar, a piece of butter the size of a small egg, one tablespoonful of glycerine. Put these ingredients into a kettle, and boil hard twenty or thirty minutes ; when boiled thick, drop a few drops in a cup of cold water, and if the drops retain their shape and are brittle, it is done ; do not boil too much. Have pans or platters well buttered, and just be-

fore the candy is poured into them, stir in one-half teaspoonful of cream of tartar, or soda. If flavoring is desired, drop the flavoring on the top as it begins to cool, and when it is pulled the whole will be flavored. Pull till as white as desired, and draw into sticks, and cut with shears.

MOLASSES TAFFY

One cupful of molasses, one cupful of sugar, a piece of butter the size of an egg. Boil hard, and test in cold water; when brittle, pour in thin cakes on buttered tins; as it cools mark in squares with the back of a knife.

EVERTON TAFFY.

Boil one pound of best brown sugar in half a pint of water, until a little will harden if dropped into cold water; then add two ounces of butter and boil a few moments until it will harden again. Flavor with lemon if desired.

BUTTER SCOTCH.

Take one pound of soft A sugar, one tea-cupful of water; boil until it is brittle if

tested in cold water. Add two ounces of the best butter and boil five minutes longer. Pour into buttered tins and cut into small squares.

Another Recipe.—Take one cupful of brown sugar, one-half cupful of water, one teaspoonful of vinegar and a piece of butter the size of a walnut. Boil about twenty minutes; flavor if desired.

SPICED CHOCOLATE.

Take two cupfuls of brown sugar, one-half cupful of grated chocolate, one-half cupful of water, and a piece of butter. Add spice to taste. Boil these ingredients and when nearly done test by dropping a little into cold water. Pour into buttered pans when done.

CANDIES WITH NUTS.

Almond Nougat.—Take any number of blanched almonds, and the same bulk of XXX confectioners' sugar. Put the sugar in a saucepan, and as soon as dissolved throw in the almonds, stirring rapidly at the same time. Pour into a buttered pan and press

into cakes with a buttered knife, as it cools very quickly.

COCOANUT CREAM DROPS.—Two cupfuls of sugar, two-thirds of a cupful of boiling water, one tablespoonful of glucose, and one-half saltspoonful of cream of tartar. Boil until it threads; cool slightly and beat until it begins to thicken; then stir in grated cocoanut in quantity desired.

COCOANUT CAKES.—Take two cupfuls of sugar, one half cupful of water, and let them boil until the mixture crisps in water, or manage the same as French cream. Take off and stir till it creams; stir in one grated cocoanut after the candy is beaten to a cream, and then shape into good-sized, thin cakes. Reserve about two tablespoonfuls of the cream, add a little cocoanut and enough cochineal syrup to color it pink, and drop a little upon the centre of the cakes. Work very quickly, else it will cool.

COCOANUT BALLS.—Take two cupfuls of sugar and one half cupful of boiling water. Boil until should a little be dropped into cold water it will crackle. Remove from the

fire and stir thick with grated cocoanut. Stir in the largest possible quantity and then form into balls the size and shape of a small egg.

Molasses Cocoanut Cones. — Boil two cupfuls of molasses long enough to have it become brittle if dropped into cold water. Remove from the range and stir in three cupfuls of grated cocoanut. Pour into buttered pans and when cool form into cones or balls.

Cocoanut Pyramids.—Take two pounds and a half of grated cocoanut, one pound and a half of sugar and the white portion of two eggs. Boil over a slow fire until thick and gummy. Remove and, when cool enough to handle, shape into pyramids. This quantity should make about one hundred pyramids.

Chocolate Filberts.—Remove the shells of the filberts and roll the meat in melted sweetened chocolate.

Peanut Candy. — Take two cupfuls of molasses, one cupful of brown sugar, one tablespoonful of butter and one of vinegar.

Put into a kettle to boil. Having cracked and rubbed the skin from the peanuts, put them into buttered pans, and when the candy is done pour it over the nuts. Cut into blocks while warm.

PEANUT NOUGAT.—Shell the peanuts, remove the skin, break into small pieces or not, as preferred. Take the same bulk of XXX confectioners' sugar (perhaps a trifle more) as of peanuts. Put the sugar in a saucepan, and as soon as dissolved throw in the nuts, stirring rapidly at the same time. Pour into a buttered pan and press quickly into cakes with a buttered knife, as it cools very soon.

STIRRED CREAM WALNUTS. — Take two cupfuls of sugar, two-thirds of a cupful of boiling water, one tablespoonful of glucose, and one half saltspoonful of cream of tartar. Boil until it threads, cool slightly, and beat until it begins to thicken. Stir in chopped walnuts and drop on tins.

MALTA WALNUTS.—Remove the shells of English walnuts, being careful to preserve the half meats unbroken. Dip in melted

sweetened chocolate and lay on waxed paper to dry.

Walnut Creams.—Take a piece of French cream the size of a walnut, and press the half-meats of English walnuts well into each side of the piece of cream.

FLAVORED AND FRUITED CANDIES.

Chocolate Cherries.—Take some French cherries *glacé* and treat in the same manner as Chocolate Creams.

Coffee Cream Drops.—Take some French cream flavored with extract of coffee; roll into balls the size of a walnut and press the half-meats of English walnuts on either side, as described under the heading of "Walnut Creams."

Flaxseed Candy.—One pound of granulated sugar, three-fourths of a cupful of water, one tablespoonful of glycerine, and flaxseed in quantity to suit the taste. Boil the sugar and water together with the glycerine, and when nearly done stir in the flaxseed. Pour into buttered pans to cool. While cooling mark into squares with a knife.

Fruit Creams.—Chop up fine a lot of raisins, currants, figs, and a little citron, and mix thoroughly through some French cream while quite warm. Make into bars or flat cakes.

Hoarhound Candy.—Steep one tablespoonful of hoarhound (dried leaves) in half a cupful of water; strain and add one pint of sugar and one tablespoonful of vinegar. Boil without stirring, test in cold water, and when brittle pour into buttered pans, marking off into squares while warm, with the back of a knife.

Marsh Mallows.—Take two ounces of powdered gum-arabic and pour over it eight tablespoonfuls of water, and let it soak for an hour; then heat slowly over boiling water until the gum is dissolved. Strain through a cheese cloth, add about seven ounces of confectioners' sugar, and stir over the fire until white and quite stiff. This should take at least three-quarters of a hour. Remove from the range, beat quickly for, say, two minutes, and add a teaspoonful of vanilla. Pour into a tin pan previously dusted with

cornstarch, and set aside to cool. Cut into squares when cold, and roll each square in cornstarch and put away in boxes—tin preferred.

Peppermint Creams.—Take two cupfuls of sugar, two-thirds of a cupful of boiling water, one tablespoonful of glucose, and one-half saltspoonful of cream of tartar. Boil until it threads, cool slightly, and beat until it begins to thicken. Then flavor with peppermint, according to taste, and drop on tins.

Another Recipe.—Prepare the cream as directed under the heading of "French Cream," flavoring liberally with essence of peppermint; take small quantities and shape into round flat forms.

Old-Fashioned Peppermint Drops.—Take some granulated sugar, and pour over it with a teaspoon just enough water to moisten it, so that it will drop from the spoon with difficulty. Place the sugar in a saucepan on the stove, and when thoroughly melted remove to the back of the range and stir in a handful of pulverized sugar until it assumes a milky appearance; then add a

few drops of oil of peppermint, and drop quickly on oiled paper or bright tin sheets. Do not touch until the next day.

Pop-Corn Balls.—Two cupfuls of molasses, one cupful of brown sugar, one tablespoonful of vinegar, and a piece of butter the size of a small egg. Make the candy in a large kettle. Take pop-corn enough to fill a four-quart measure, salt it, and sift it through the fingers that the extra salt and unpopped kernels may drop through. Then stir all the corn into the kettle that the candy will take, heap it on buttered platters, or make it into balls.

Pop-Corn Cakes.—The preparations are much the same for these as for Pop-Corn Balls, except that the corn must be rolled after popping, salting and sifting. It is then mixed with the candy in the kettle, pressed into buttered tins after removal from the range, and cut into cakes with a sharp knife.

Rose Drops. — These are prepared like peppermint drops, using rose flavoring in place of the oil of peppermint.

Vanilla Syrup Candy.—Boil together as

molasses candy one quart of syrup, one pound of granulated sugar, a small piece of butter, and one tablespoonful of glycerine. Test in cold water. Just before removing from the fire add a teaspoonful of soda and pour into buttered pans; when partly cool pour vanilla upon the top, and pull as molasses candy. It will be very white and delicious. Other flavors, of course, may be used.

VANILLA SUGAR CANDY.—Take two pounds of granulated sugar, two-thirds of a cupful of water, one-third of a cupful of vinegar, a piece of butter the size of an egg, one tablespoonful of glycerine, and two teaspoonfuls of vanilla. Boil all except the vanilla, without stirring, twenty minutes or half an hour, until crisp when dropped into water. Just before pouring upon platters to cool, add a small teaspoonful of soda, or cream of tartar. After pouring upon the platters to cool, pour the two teaspoonfuls of vanilla over the top. It can then be pulled beautifully white. Draw it into the thickness wished, and cut off with shears into sticks or odd-shaped

drops to suit the fancy. If kept for a week it will become creamy.

VANILLA CREAM TOFFÉE.—Boil over a quick fire one pound of granulated sugar with a teaspoonful of cream of tartar in a half pint of water, until when a little is dropped in some cold water it will crack. Pour on a buttered tin, and when cool enough pull until white. Flavor with vanilla or wintergreen if the latter is preferred. Molasses *toffée* can be made by adding a half pint of molasses and a small piece of butter.

WINTERGREEN CANDY.—Make the candy the same as the vanilla, and after it is poured upon the platter to cool drop one or two teaspoonfuls of wintergreen essence over the top, and color pink by dropping a few drops of cochineal syrup either in the boiling candy or on the top with the flavoring. Make into sticks or kisses.

WINTERGREEN DROPS. — These are prepared in the manner described in the recipe for peppermint drops, using wintergreen to flavor instead of oil of peppermint.

WINTERGREEN CREAMS. — Prepare the

French cream as directed, and flavor with wintergreen. Color pink with some cochineal syrup and form into round lozenge shapes.

RECIPES FOR CANDIES REQUIRING NO COOKING.

A WORD ABOUT FRENCH CREAM.

The following candies are made without boiling, rendering their preparation easier, and producing a confection equal to the best French creams. The secret lies in the sugar used, which is the XXX powdered or confectioners' sugar. It can be obtained at the large groceries. Ordinary powdered sugar, when rubbed between the thumb and finger, has a decided grain, but the confectioners' sugar is as fine as flour. Margery Daw promises absolute success if the recipes here given are carefully followed. These candies are better if allowed to stand for twenty-four hours before eating.

ALMOND CREAMS.—Make an oblong roll of French cream and press into the side of it an almond meat; or blanch and chop the almonds and mix them through the cream.

Chocolate Cream Drops.—Take French cream and mold into cone-shape forms with the fingers; then lay the cones on waxed paper or a marble slab until the next day, to harden, or make them in the morning and leave until the afternoon. Melt some chocolate (confectioners' chocolate is the best) in a basin, which place in another basin of boiling water. When melted, and the creams are hard enough to handle, take one at a time on a fork and drop into the melted chocolate, roll it until well covered, then slip from the fork upon waxed paper and put them aside to harden.

Cocoanut Creams.—Take some French cream, and while quite soft add fresh-grated cocoanut to taste; add sufficient confectioners' sugar to mold into balls, and then roll the balls in the fresh-grated cocoanut. These may be colored prettily with a few drops of cochineal syrup and a few spoonfuls of grated chocolate before rolling them in the grated cocoanut. The cocoanut cream may be made into a flat cake and cut into squares or strips.

Cream Cherries.—Make a small round ball of French cream, cut a strip of citron the size of a cherry stem and put the ball of cream upon one end of it; take a cherry glacé, and cutting it in two, put one-half each side of the cream ball, and it will make a very pretty candy. They can also be made like walnut creams, using cherries instead of walnuts.

Cream Dates.—Select perfect dates and with a knife remove the pit. Take a piece of French cream, make an oblong shape, and wrap the date around the cream.

English Walnut Creams.—Make French cream as previously directed. Have ready some English walnuts, taking care not to break the meats. Make a ball of the cream about the size of a walnut and place a half-meat upon either side of the ball, pressing it into the cream. Put them away for a few hours to dry.

Fig Creams.—Cut nice fresh figs into four or five strips, take a piece of French cream and roll it into a long roll in the palm of the hand, then with a knife cut it lengthwise and

lay into it one of the strips and roll the cream around it.

FRENCH VANILLA CREAM.—Break into a bowl the white of one or more eggs, as the quantity you wish to make requires, and add to it an equal quantity of cold water; then stir in XXX powdered or confectioners' sugar until you have it stiff enough to mould into shape with the fingers. Flavor with vanilla to taste. After it is formed into balls, cubes, or lozenge shapes, place upon plates or waxed paper and put aside to dry. This cream is the foundation of all the French creams.

FRENCH CREAM WITH GLUCOSE.—Take one tablespoonful of glucose and pour over it one-third of a cupful of boiling water. Add as much XXX confectioners' sugar as will make it quite stiff. Allow it to stand half an hour and then knead thoroughly. Flavor according to taste.

FRUIT CREAMS.—Raisins seeded, currants, figs and citron chopped fine, and mixed into French cream before the sugar is all mixed in, is a very nice variety. Make this into a

flat cake about an inch thick and cut into oblong pieces or inch squares.

LEMON DROPS. — Grate the rind of one lemon and squeeze out the juice, being careful to reject the pips. Add a pinch of tartaric acid, and stir in confectioners' sugar until the whole is stiff enough to form into small balls the size of a small marble.

MAPLE SUGAR CREAM.—Grate maple sugar, mix it in quantities to suit taste with French cream, adding enough confectioners' sugar to mould into any shape desired. Walnut creams are sometimes made with maple sugar and are very nice.

NEAPOLITAN CREAMS. — Prepare some French cream and divide it into three parts, leaving one part white, color one part pink with a few drops of cochineal syrup, and the third part make brown with grated chocolate. Make a cake about half an inch thick of the white cream, which may be done with a rolling pin on a marble slab, or shaping it into a flat ball and patting it to the desired thickness on a platter with the hand; do the same with the pink portion and lay it upon

the white; then treat the chocolate in the same manner, pressing all together. Trim the edges smooth and cut into slices or squares, as preferred. This is very pretty candy. Each layer may be flavored differently.

Nut Creams.—Chop almonds, hickory nuts, butternuts or English walnuts quite fine. Make the French cream, and before adding all the sugar, and while the cream is still quite soft, stir into it the nuts, and then form into balls, bars or squares. Three or four kinds of nuts may be mixed together.

Orange Drops.—Grate the rind of one orange and squeeze the juice, taking care to reject the seeds; add to this a pinch of tartaric acid, then stir in confectioners' sugar until it is stiff enough to form into small balls the size of a small marble. This is delicious candy.

Peppermint Creams.—Make the cream as directed for French cream, flavoring it well with essence of peppermint. Take small bits of the cream and shape into round flat forms.

SPICED CHOCOLATE CREAM.—Have some chocolate grated in quantity desired, as some prefer more than others; add ground cinnamon and cloves to taste. Mix these ingredients into French cream and form into small cubes.

WEDDING-CAKE SLICES.—Take some French cream and stir into it chopped raisins, citron and candied orange peel; add a few currants and mixed spices and form into quite a thick cake; then take some plain French cream and roll into a thin cake, which place upon the top of the thick cake, to appear like icing. Put away until the following day, when cut into slices.

WINTERGREEN CREAMS.—Make the cream as directed for French cream, flavoring with wintergreen essence to taste, color pink with cochineal syrup and form into round lozenge shapes.

FROSTINGS.

CREAM FROSTING.

Take the white of one egg and add to it an equal measure of cold water; stir into this XXX powdered (or confectioners') sugar until it becomes of the right consistency to spread upon the cake. This is the simplest and easiest manner in which to make frosting, and has yet to be surpassed. It will remain soft and creamy for several days, and may be cut without breaking. Flavor with vanilla, rose or almond. A few drops of cochineal syrup will produce a beautiful rose color.

Boiled Frosting. — Take one pint of granulated sugar and moisten with water sufficient to dissolve it. Let it boil until it threads from the spoon, stirring it often. Beat the whites of two eggs to a stiff froth, place in a deep dish, and turn the boiling sugar over them; beat quickly until of the

right consistency to spread over the cake. This is sufficient for two loaves. Flavor according to fancy.

CARAMEL FROSTING.—Take two cupfuls of granulated sugar, one cupful of sweet milk, and a piece of butter the size of a small egg. Boil hard for six minutes. Flavor with vanilla and stir until cold. This frosting may be used as filling and also for the top of the cake.

CHOCOLATE FROSTING.—First prepare the cream frosting, and mix with it as much grated chocolate as you wish. Flavor with vanilla.

COCOANUT FROSTING.—Make the cream frosting and mix with it some fresh grated cocoanut (desiccated may be used). After it is spread upon the cake, scatter more cocoanut over it. A pretty effect is obtained by coloring the frosting pink or brown, and then sprinkling the white grated cocoanut over it.

GOLDEN FROSTING.—Mix with the yolks of eggs an equal measure of cold water and stir in confectioners' sugar until it will spread

nicely upon the cake. This makes an attractive frosting for children's parties.

Maple Sugar Frosting.—Boil one cupful of maple sugar and one-fourth of a cupful of water until it threads. Pour while hot upon the beaten white of one egg and beat until cold.

Another Recipe.—Grate the maple sugar and mix with XXX confectioners' sugar in equal quantities. Mix with the white of one egg and some water as in cream frosting.

Nut Frosting.—Prepare the cream frosting and mix into it nuts chopped fine in quantities desired. Hickory nuts, English walnuts or almonds, are the best for this purpose. Some prefer to place the half meats upon the top of the frosting rather than to stir them into it.

Orange Frosting.—Grate half the rind of one orange, squeeze the juice, remove the seeds, and add a little tartaric acid to taste; stir confectioners' sugar into the juice until thick enough to spread nicely upon the cake. This is very nice to spread between the layers of orange cake, using less sugar, of course, than for the top frosting.

CANDIES SUITED TO SPECIAL OCCASIONS AND FOR THE TABLE.

ALMONDS (To Blanch).—Remove the shells, and put the almond meats into a bowl. Cover with boiling water, and allow them to cool, when the skins can easily be taken off.

ALMONDS ROASTED IN OIL.—Blanch one pound of almonds, and pour over them two tablespoonfuls of olive oil. Let them stand for two hours, and add one dessert-spoonful of salt ; then brown in a quick oven. Rub off the salt before serving.

CARAMEL ALMONDS.—Take one cupful of almonds not blanched. Put one cupful of sugar in a sauce-pan on the range without water, and let it dissolve thoroughly. Remove the pan to the side of the range, and drop the almonds into the melted sugar one by one. When covered with the sugar, place them upon tins, or waxed paper, and put aside to harden.

Almonds (Grilled).—Have in readiness one cupful of almonds blanched and dry; take one cupful of sugar and one-fourth cupful of water and boil until it threads; then throw in the almonds and permit them to cook in the syrup, stirring occasionally. When the almonds have changed color slightly remove from the fire, still stirring until the syrup turns to sugar, some of which will cling to the almonds. Serve with the salted almonds.

Almonds (Salted).—First blanch some almonds and have them thoroughly dry; put a small piece of butter with a little salt into a pan; then pour in the almonds, place the pan in the oven, stirring from time to time to prevent burning. When they become light brown they are done.

Chocolate Kisses.—Mix thoroughly two ounces of chocolate and one pound of sugar; beat up the white part of two eggs and add to the foregoing; then drop on a buttered paper and bake in a slow oven.

Cocoanut (Desiccated).—Break the cocoanut and remove the black skin; grate the

white meat on a coarse grater; spread on tins or plates and sprinkle sugar over it if preferred. Place the plates in the tin oven or near the stove until the cocoanut becomes dry enough to pack in boxes. It will dry in twenty-four hours and is infinitely preferable to that usually obtainable at the grocer's.

Dominoes.—Have sponge or plain cake baked in rather thin sheets and cut into small oblong pieces the shape of a domino, but a trifle larger in size. Frost the top and sides. When the frosting is hard, draw the black lines and make the dots, with a small brush dipped in melted chocolate. These are very nice for children's parties. Pink frosting on white, or white on pink, furnishes a pleasing variety.

Fruit Glacé.—Take one pint of granulated sugar and a cupful of boiling water; boil until it will crack if plunged in cold water. Do not stir the candy while boiling or it will not granulate. Nuts or oranges may be dipped into this candy very carefully and then laid upon sheets of tin to harden.

Filberts (Salted).—Remove the shells

and pour boiling water over the meats. Let them stand until cool and take off the skins. Put a small piece of butter with a little salt in a pan and then add the filberts. Place the pan in a quick oven and stir often to prevent burning. When nicely browned they are quite ready. Any of the salted nuts may be browned by putting in a "spider" on top of the range, care being taken to prevent burning.

Hickory Nut Macaroons.—One pound of powdered sugar, one pound of nuts chopped fine, the unbeaten white of five eggs, one tablespoonful of flour, two small teaspoonfuls of baking powder. Mix these ingredients together and drop from a teaspoon upon buttered paper or baking tins. Do not put them too near each other, and bake a light brown in a moderate oven. Weigh the nuts *before* cracking.

Jack Horner's Pie.—At children's parties this pie affords considerable amusement. Take a deep tin pan or wooden bowl and place in it one gift for each child present; cover the tin with colored tissue paper inside

and out and make a little frill of paper at the top. After the presents are in place, spread narrow strips of paper across the pan, leaving openings large enough to permit the gifts to be drawn through. This will have an appearance not unlike the crust of a tart pie. Each gift must have a long ribbon attached. Cover the top of the pie with tissue paper, slitted in places to allow the ribbons attached to the gifts to be passed through. Additional ornamentation may be made with fancy papers or natural flowers. Each child will draw its *plum* by pulling a ribbon.

Kisses.—Take the whites of four eggs and beat to a stiff froth, adding one half pound of powdered sugar. The more the eggs and sugar are beaten together the stiffer the confection will be. Bake in a moderate oven on wet paper laid upon hard-wood boards cut to fit the oven.

Maple Syrup Candy.—Boil two cupfuls of maple syrup until it will crack if dropped into cold water. Just before removing from the fire add a piece of butter about the size

of a pigeon's egg. The candy may be rendered waxy, if preferred, by shortening the time allowed for cooking.

ORANGE STRAWS. — Take the peel of oranges and throw into cold water, boiling until the peel is tender. Use plenty of water and change after an hour's boiling, as the water grows very bitter. Throw the peel into a colander to drain, and when cool cut into long, narrow strips with scissors. Make a syrup of one pound of sugar, put in a pound of orange peel, and boil twenty-five minutes. Take the strips from the syrup with a fork, and place upon plates to dry in the tin oven, or near a stove. It may require two days for the "straws" to dry sufficiently to pack in boxes.

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